

Norwich & Norfolk Campaign for Real Ale

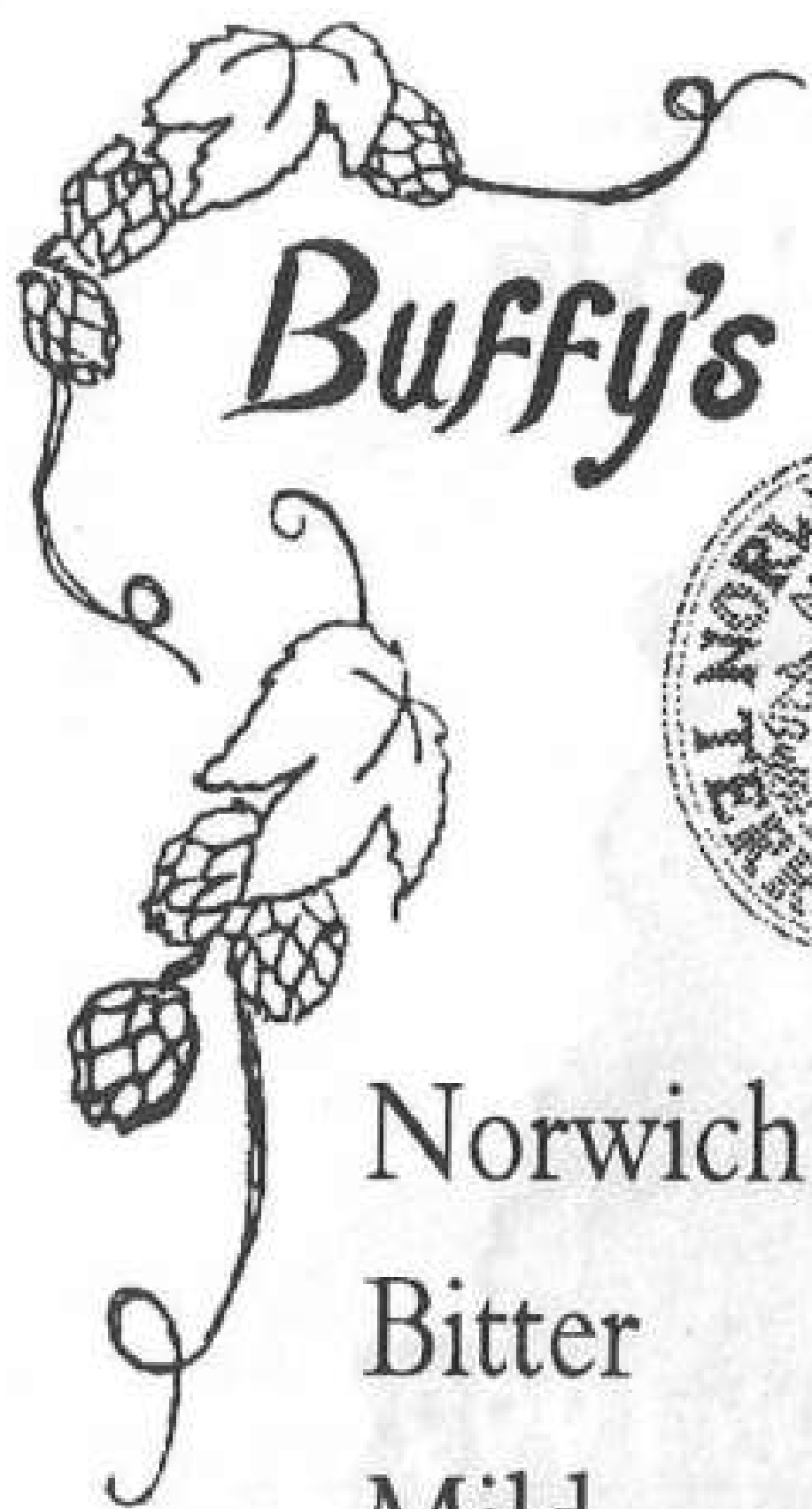


FESTIVAL PROGRAMME

Including the
BEER & CIDER LISTS

www.norwichcamra.freemove.co.uk

32 pages
FREE



Buffy's



Norwich Terrier ABV 3.6%

Bitter ABV 3.9%

Mild ABV 4.2%

Polly's Folly ABV 4.3%

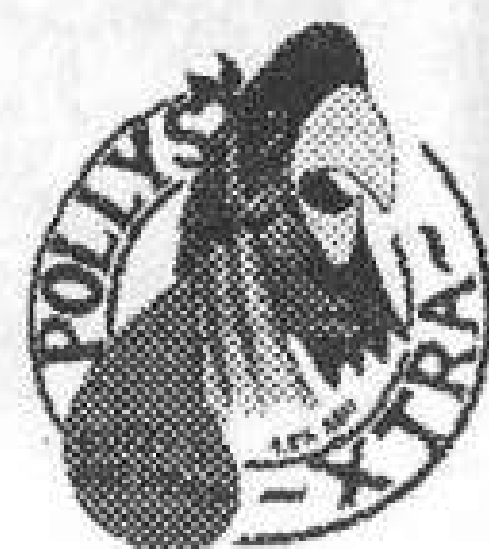
India Pale Ale ABV 4.6%

Polly's Xtra Folly ABV 4.9%

Hollyberry ABV 4.9%

Ale ABV 5.5%

Festival 9X ABV 9.0%

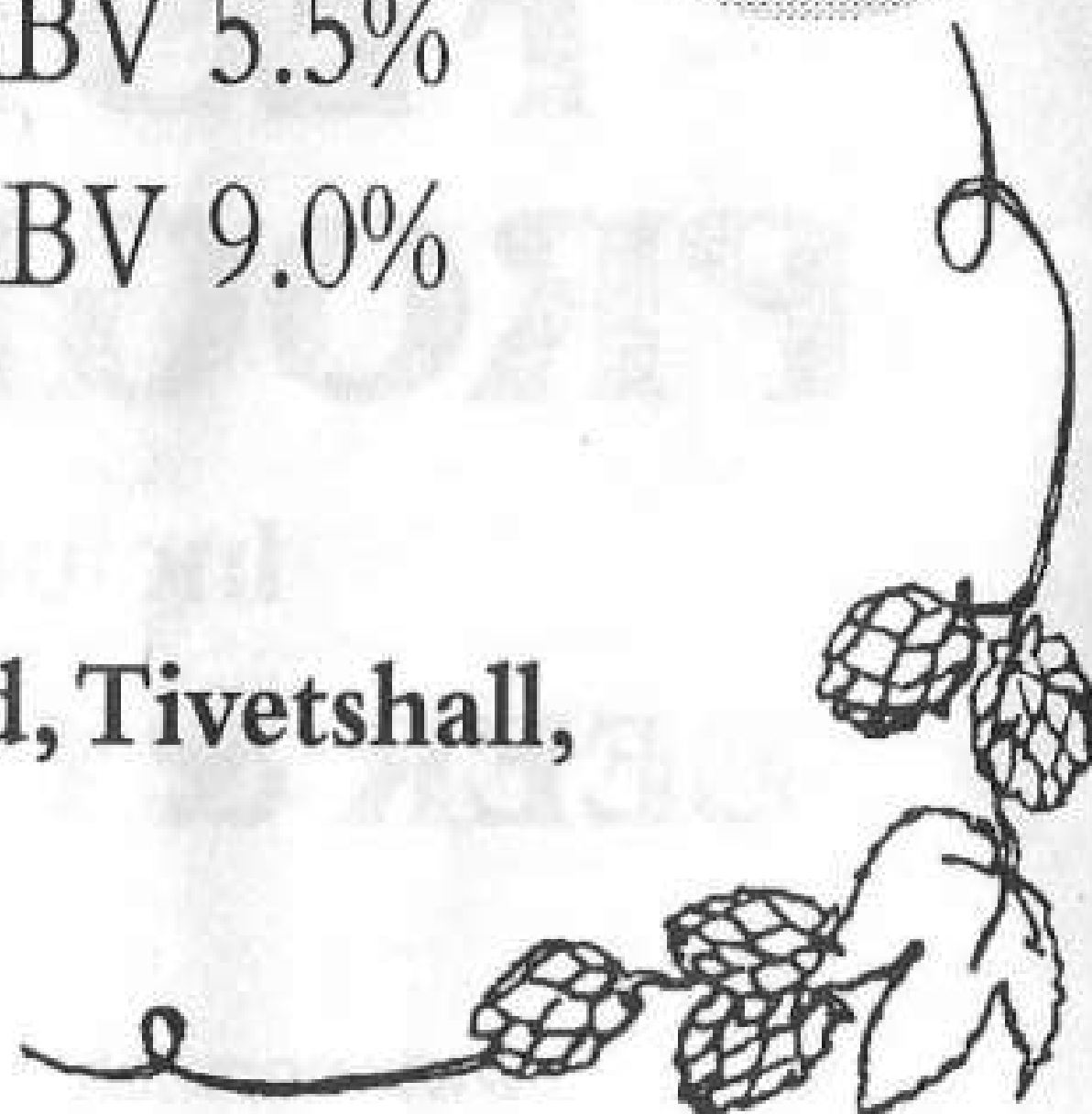


Buffy's Brewery

Mardle Hall, Rectory Road, Tivetshall,

Norwich NR15 2DD

Tel. 01379 676523



Welcome to Norwich Beer Festival

450 YEARS ago the good people of Norfolk rose in protest against a common evil. Even since then we have delighted in "doing diff'rent." This is never more true than today as far as real ale is concerned.

Twenty-five years ago a real ale pub crawl of Norwich consisted of a trip between the Maids Head Hotel for a pint of Adnams and the Wild Man for a pint of Tolly. Only two outlets and not one brewery of repute in Norfolk.

The rest of the country had breweries of legend, brewing such beers as Ruddles County, Boddingtons, Theakstons Old Peculier and Burton Ale. Every pub offered its local real ale in cheery surroundings and the drinking public was spoilt for choice.

Today we see a reversal of this. The above named beers are either defunct, brewed far from their brewery of origin or served in such an emasculated form as to invite derision from anyone with any sense of taste at all.

Many pubs are decorated in corporate fashion, serving the same range of mouth-watering nitro-keg, smooth, alcopop, designer and other marketing-speak products.

In Norfolk, however, we have a thriving brewing industry, with their products recognised through many national and local awards. We currently boast the National and East Anglian Pubs of the Year and a beer festival that is held in high esteem throughout the drinking world.

This hasn't been achieved by accident. A surprisingly small but enthusiastic group of individuals have worked together to bring this to pass.

The common factor amongst brewers, landlords and CAMRA is a love of real ale and a desire to see that you, the public, always have a choice of quality drinks in a variety of suitable surroundings.

This is not the platform to decry the aims, intentions or methods of many in the brewing industry. Join CAMRA if you feel the need for more information.

This is the platform to thank all those, past and present, who have helped to bring this millennium to such a satisfactory close and who can look forward to the new one with well founded optimism.

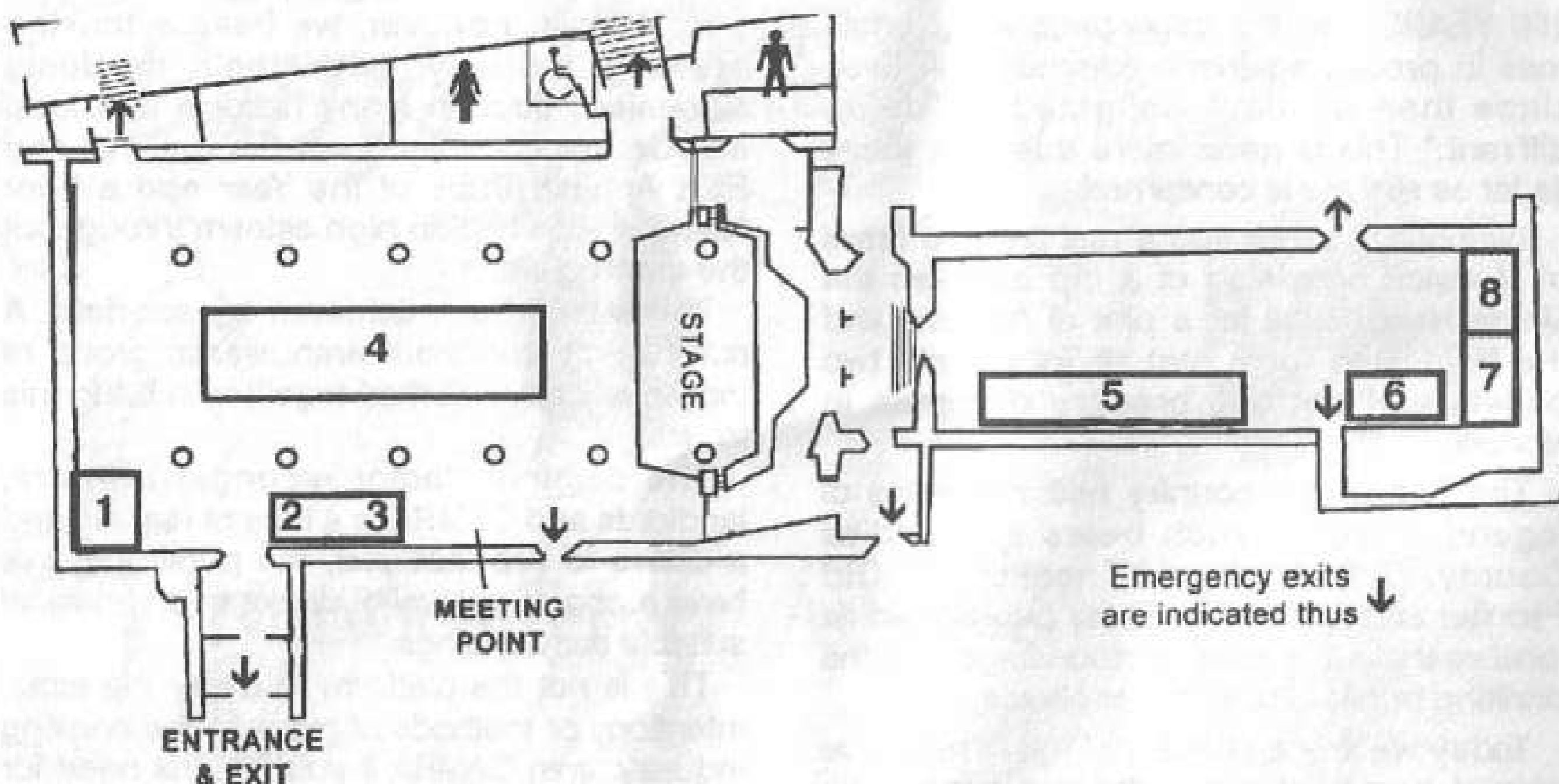
I ask you all to join me in a toast: "NORFOLK BEER AND NORFOLK PUBS."

Alan Edwards, Hon. Festival Organiser

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St. Andrew's & Blackfriars' Halls



Emergency exits are indicated thus ↓

Layout of stands and bars:

- 1 Glasses and beer tokens
- 2 Staffing point
- 3 CAMRA Membership and Products
- 4 Bar 1
- 5 Bar 2 (mostly Norfolk and Suffolk beers)
- 6 Food
- 7 Tombola (CAMRA Fund-raising)
- 8 Cider Bar

The beers are spread over two bars. Bar 2 contains most of the Norfolk and Suffolk brews, while Bar 1 holds the rest of the beers.

Ciders are in Blackfriars' Hall.

Take great care on steps and please don't sit in passageways or on the steps, especially in the area between the two halls.

If meeting friends please do so at the Meeting Point shown. Waiting close by the door creates congestion and you will be asked to move.

Please note:

All our staff are unpaid volunteers, who have given up their time to serve you. Please be patient when the halls are full and the bars are busy.

The bar staff can dispose of any unwanted drink. Please do not pour liquids into light fittings or into the floor heating grilles.

There are no pass-outs from the festival.

We do not sell tobacco products.

Dates and opening hours

October 25th to October 30th, 1999

St. Andrew's & Blackfriars' Halls,
St. Andrew's Plain, Norwich

11.30 a.m.-2.30 p.m. and
5.30 p.m.-11 p.m. Opens 5.30 p.m. Mon.

Saturday Night Party 7 p.m. to late
Saturday night tickets will be on sale at the
festival during opening hours.

On Saturday night there are a guaranteed 250
admissions on the door, which includes CAMRA
members seeking free admission. People
arriving after that number can only be admitted
subject to space and beer availability.

Admission prices:

Lunchtimes 50p

Evenings: Monday/Tuesday £2.50

Wednesday-Friday £3.00

Evenings before 6 p.m. – £1 reduction

Saturday Night Party Tickets £5.00

Admission to all sessions is free to
CAMRA members. After 6.30 members are
asked to join any queue if we are full.

Admission to over 18s only

Proof of age may be requested

2000 Festival: October 23rd to 28th

Getting your first drink

On entering St. Andrew's Hall you should turn to your left and go to the Glasses and Tokens area.

Glasses

To get a drink you need a glass. The special 22nd Norwich Beer Festival glass is available in pint and half pint sizes. You pay a £2 deposit for each glass, which you can keep as a souvenir or, before you leave, return to the Glasses and Tokens area for a refund, or to change it for a different size one.

This is the glass you will use for drinking, so look after it, as some people have been known to "borrow" them when they are left standing on the bar unattended.

All glasses are line measure — ensuring you are served with a full pint.

Tokens

To get beer into your glass you will need tokens. All beer is sold at reasonable pub prices, but cannot be purchased with coins or notes.

Tokens come in units of 10p, so £5 will buy you 50 tokens. Beer is priced in tokens as well as "real" money, so when you order your drink be ready to hand over the required number of tokens. For example, a beer priced at £1.80 per pint would require 18 tokens.

Unused tokens can be cashed back before you leave and more tokens can be bought at any time.

Staff are not allowed to take any cash over the bar, not even 10p because you are one token short.

Confused as to how many tokens to buy? Well, you can buy any amount, but a good way to start is with a £6 kit of glass and tokens, sufficient for at least 2 pints, depending on the beer you buy, as well as your glass deposit.

Bars

Having got your glass and tokens move to one of the bars. We have two halls, both of which have a beer bar in them.

The Blackfriars' Hall bar will have most of the Norfolk and Suffolk brews, including

festival specials, and also houses the Cider Bar.

The St. Andrew's Hall bar will have all the other beers, arranged in approximately alphabetical order by brewery.

At the start of the week we go anti-clockwise, A to Y, although this system breaks down during the week as the beers are restocked into vacant spaces.

Beers

With over 200 beers on the list to choose from you could get confused. In general it is best to work up from weaker beers to the stronger brews.

Beers available for sale will have a "gravity card" displayed on them (see page 8). When you see the card of a beer you wish to sample, go to that area of the bar and ask our helpful volunteer staff to serve you.

Hand over the required number of tokens — and there's your first drink.



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Choose your Beer Type

Traditional cask beers, such as we have at this festival, are not all the same. Different styles have evolved to cater for different tastes.

Those who say they don't like beer, typically lager drinkers, just haven't found a beer to their taste, but when they do life will never be the same again.

So, to help you, here is a guide to the principal types of beer to be found at this festival.

Mild Ales

Mild doesn't have to be dark or low in alcohol. Milds at the turn of this century were around 5% ABV. They have a lower hop rate than bitters and the style was developed for industrial and agricultural workers who drank large amounts to quench their thirsts, and provide energy. Modern milds tend to be low in alcohol, around 3.5% ABV, often low in bitterness and anything from pale golden (such as Taylor's Golden Best) to black. The colour comes from the use of crystal, brown and black malts which give roast malt and chocolate aromas.

Bitters

Bitter is a 20th century beer, a commercial version of the export pale ales (such as India Pale Ale - IPA) from the 19th century, which were beers designed to be stored in casks for many months. They were high in alcohol, around 6%, and heavily hopped. The success of pale ale led to the production of beers that were ready to drink in a few days after leaving the brewery. Bitters today vary from 3.5% to 5.5% ABV. They are generally copper coloured, due to the use of crystal malt together with pale malt, but there has been a recent trend for lighter golden beers, especially for the summer trade.

Porter and Stout

This style has revived dramatically in recent years. Porter was originally a blend of brown and old ales and was in enormous demand in the 18th century. The strongest (or "stoutest") version of porter evolved into a distinctive style of its own, especially in Ireland - smoother and less bitter. Porter almost disappeared in Britain during World War One when the use of dark malts was banned as they were less efficient to make than pale

malts. Recipes and strengths vary but porter should be jet black from the brown and black malts used. The beer is hoppy, rich and bitter.

Old ale

This beer is usually brewed and drunk in winter. A true old ale is strong, over 6% ABV, fruity but balanced with hops. However, most Olds are now strong sweetish milds, 4% to 5% ABV. Indeed, some are brewed to old mild formulae. Colours vary from pale through copper to dark.

Barley Wines

The modern name of a strong ale and there is an indistinct dividing line between barley wine and old ale, except that barley wines are brewed all year round. They are usually at least 6.5% ABV but can reach 12% ABV. These beers often have a "tart" sweetness, and are often improved with keeping some months.

Flavoured Beers

The tradition of using herbs and fruits has revived in recent years. Any of the above beer types may be flavoured, but in most cases the base will be a strong bitter or old ale.

Pilsner styles

A number of small breweries are now brewing Continental style beers with quality ingredients including speciality hops. The result is a beer interesting to real ale lovers for the variety of hop character found, and an eye-opener to the lager drinker as to the sort of flavour their tipple should have.





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Beer Festival

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February 2000

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Key to the 'Gravity Card' and Beer List

Gravity cards are fixed to the end of casks of beer which are on sale.

On the cards and in the beer list you will find the following information:

The name of the producing brewery (and in the beer list the county where the brewery is situated): e.g. **ADNAMS, Suffolk**

The name of the beer: e.g. **Extra**

The percentage alcohol by volume (ABV) of the beer, e.g. (4.4%). This the legal way of indicating the strength of a beer, by saying how much alcohol there is in it.

In the beer list you will also find a short description of the beers, but you treat these only as a guide. Beers do change, and some brewers may keep a name but change a recipe.

On the "gravity card" we have put the selling price and the equivalent number of tokens required. Staff are not allowed to take cash over the bar, so make sure you have sufficient tokens before ordering a beer.

Example of a "Gravity Card"

| | |
|---------------------------|-------------------------------------|
| BREWERY NAME | |
| BEER NAME | |
| Strength % ABV | Price in £ No. of tokens |

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The Beers

Beers are listed in alphabetical order. In addition to those below there may be late entries which will appear, plus some of those listed may not arrive at the festival.

Only those beers for which a "gravity card" is displayed are on sale

Abbey, Somerset

- Bellringer (4.2%).

Abbeydale, S. Yorkshire

- Moonshine (4.3%). Full, fruity and balanced.
- Black Mass (6.6%). Dry, hoppy stout.

Adnams, Suffolk

- Bitter (3.7%). Dry, hoppy flavour with some fruit.
- Oyster Stout (4.3%). Seasonal beer, an excellent dry stout.
- Tally Ho (6.4%). Winter Ale that has been matured for 1 year.

Alchemy, Surrey NEW BREWERY

- Aurum (4.6%).
- Gold Bullion (5.0%).

Ales of Kent, Kent

- Stiltman (4.3%). An ale with rich fruity notes mixed with a chocolate undertone.
- Smugglers Glory (4.8%). A new beer.

Archers, Wiltshire

- Village (3.5%). Quite full bodied for its strength.

Arkells, Wiltshire

- BBB (4.0%). Distinctive bitter beer with nutty taste.

B&T, Bedfordshire

- Shefford Mild (3.8%). A pleasant well hopped session beer.
- Stout (4.5%). Strong roast malt flavour.

Barngates, Cumbria

- Strong and Ugly (4.9%).

Barnsley, S. Yorkshire

- Oakwell (4.0%).
- IPA (4.2%). Dominated by fruit and hops, leading to a hoppy finish.

Bartrams, Suffolk NEW BREWERY

- Jester Quick One (4.4%). Launched at this year's Ipswich Beer Festival.
- Bartrams Bitter (4.8%).
- Captain's Stout (4.8%).

Batemans, Lincolnshire

- Mild (3.0%). Highly drinkable soft edged mild.
- XXXB (4.8%). Complex and popular combination of malt, hops and almost banana aftertaste.
- Salem Porter (5.0%). A black beer with liquorice taste and hoppy dryness.

Bath Ales, Somerset

- Gold (3.7%). Yellow, refreshing, dry bitter beer.
- Barnstormer (4.5%). Mid-bodied, smooth and well crafted ale.

Beartown, Cheshire

- Kodiak Gold (4.0%).
- Black Bear (5.0%).

Belvoir, Leicestershire

- Whipping Golden (3.6%). Brewed for spring and summer.

Black Sheep, N. Yorkshire

- Special Ale (4.4%). Well rounded bitter from the "real" Theakston's brewery.
- Rigwelter (5.9%). Fruity with a dry hoppy finish.

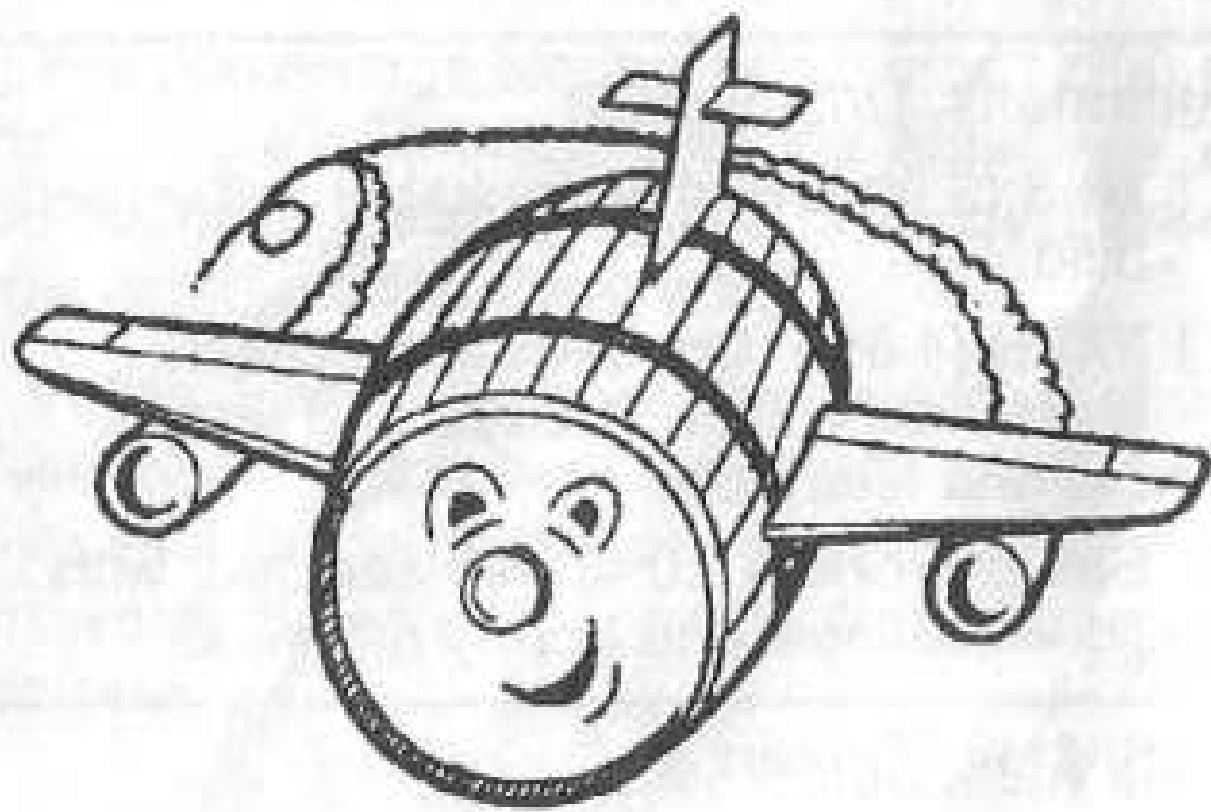
Blackawton, Devon

- 44 Special (4.5%). Tawny fruit flavoured bitter. Slightly sweet taste and finish.

Blanchfields, Norfolk

- Black Bull Mild (3.6%). A dark mild beer.
- Hopping Bull (3.9%). A new brew.
- Raging Bull (4.9%). A full malt flavoured bitter.

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Blue Moon, Norfolk

- Easy Life** (3.8%). A decidedly dry bitter.
- Sea of Tranquility** (4.2%). A mid brown beer with a malty start but a bitter finish.
- Milk of Amnesia** (5.2%). Dark, rich and heavy bitter ale.

Brett Vale, Suffolk

- Blondie** (4.1%).
- Dark Vader** (5.4%).

Broadstone NEW BREWERY

- Best** (3.8%).
- Charter Ale** (4.6%).

Buffy's, Norfolk

- Hopleaf** (3.6%). A recipe resurrected from the now defunct Scott's Brewery.
- Mild** (4.2%). A stronger than average dark mild.
- Red Devil** (4.3%). FESTIVAL SPECIAL BREW. A red coloured bitter.
- 9X** (9.0%). Very strong, slightly sweet and dangerously drinkable.

Burtonwood, Cheshire

- Top Hat** (4.8%). Soft, nutty, malty and a little sweet.

Butcombe, Bristol

- Gold** (4.7%).

Butterknowle, Co. Durham

- Conciliation** (4.2%). Well balanced and warming, it is decidedly bitter.
- Black Diamond** (4.8%). A rich malty/ toffee/licuorice flavour dominates this deep red/brown ale.

Butts, Berkshire

- Jester** (3.5%).
- Barbus Barbus** (4.6%).

Cains, Liverpool

- Mild** (3.2%). Smooth, dry and roasty dark mild.
- FA** (5.0%). Bitter and hoppy beer with a good dry aftertaste.

Caledonian, Edinburgh

- Deuchars IPA (3.8%)**. Extremely tasty and refreshing amber-coloured session beer. Bronze award winner in the 1999 Champion Beer of Britain awards.
- 80/- Ale (4.1%)**. Malty copper coloured beer, well balanced by hop and fruit.

Castle Eden, Co. Durham

- Bitter (3.9%)**.
- Nimmos 4X (4.4%)**.

Castle Rock, Nottinghamshire

- Hemlock (4.0%)**.
- Black Jack (4.9%)**. A winter brew.

Chalk Hill, Norfolk

- Tap Bitter (3.6%)**. Pale coloured beer with a long bitter finish.
- Dreadnought (4.9%)**. Complex flavoured red coloured beer.
- Flintknappers Mild (5.0%)**. Sweet, fruity beer with gentle aroma.

City of Cambridge, Cambridgeshire

- Jet Black (3.7%)**. A rare example of a dark bitter beer, bursting with hop aroma.
- Blend 42 (4.2%)**.
- Parkers Porter (5.3%)**.

Coach House, Cheshire

- Honeypot (3.8%)**.
- Gunpowder Mild (3.8%)**. Full bodied and roasty dark mild.
- Blueberry (5.0%)**.
- Gingernut (5.0%)**.

Coniston, Cumbria

- Bluebird (3.6%)**. Complex fruitiness is backed by a lingering soft sweetness.

Cox & Holbrook, Suffolk

- Shelly's Original Dark (3.6%)**.
- Stowmarket Porter (4.5%)**.
- Stormwatch (5.0%)**.

Cropton, N. Yorkshire

- Honey Gold (4.2%)**.
- Uncle Sams (4.4%)**. Clean tasting and refreshing premium ale.

Crouch Vale, Essex

- Best Dark (3.6%)**. A smooth, malty mild.
- Best Bitter (4.0%)**. The fruit in the aroma melts into a hoppy, malty taste.
- Millennium Gold (4.2%)**. Golden beer with a notable hop nose.
- Essex Porter (4.9%)**. Bittersweet, slightly fruity.

Dark Horse, Hertfordshire

- Black Widow (4.6%)**. Ruby with roast flavours.

Dark Star, E. Sussex

- Pale Ale (3.7%)**.
- Golden Gate (4.3%)**.
- Zingiber (4.5%)**. Intensely ginger flavoured beer.

Darktribe, Lincolnshire

- Full Ahead (3.8%)**. Session beer with hop and fruit flavours.
- Twin Screw (5.1%)**. Ruby/red coloured beer with a fruity nose.

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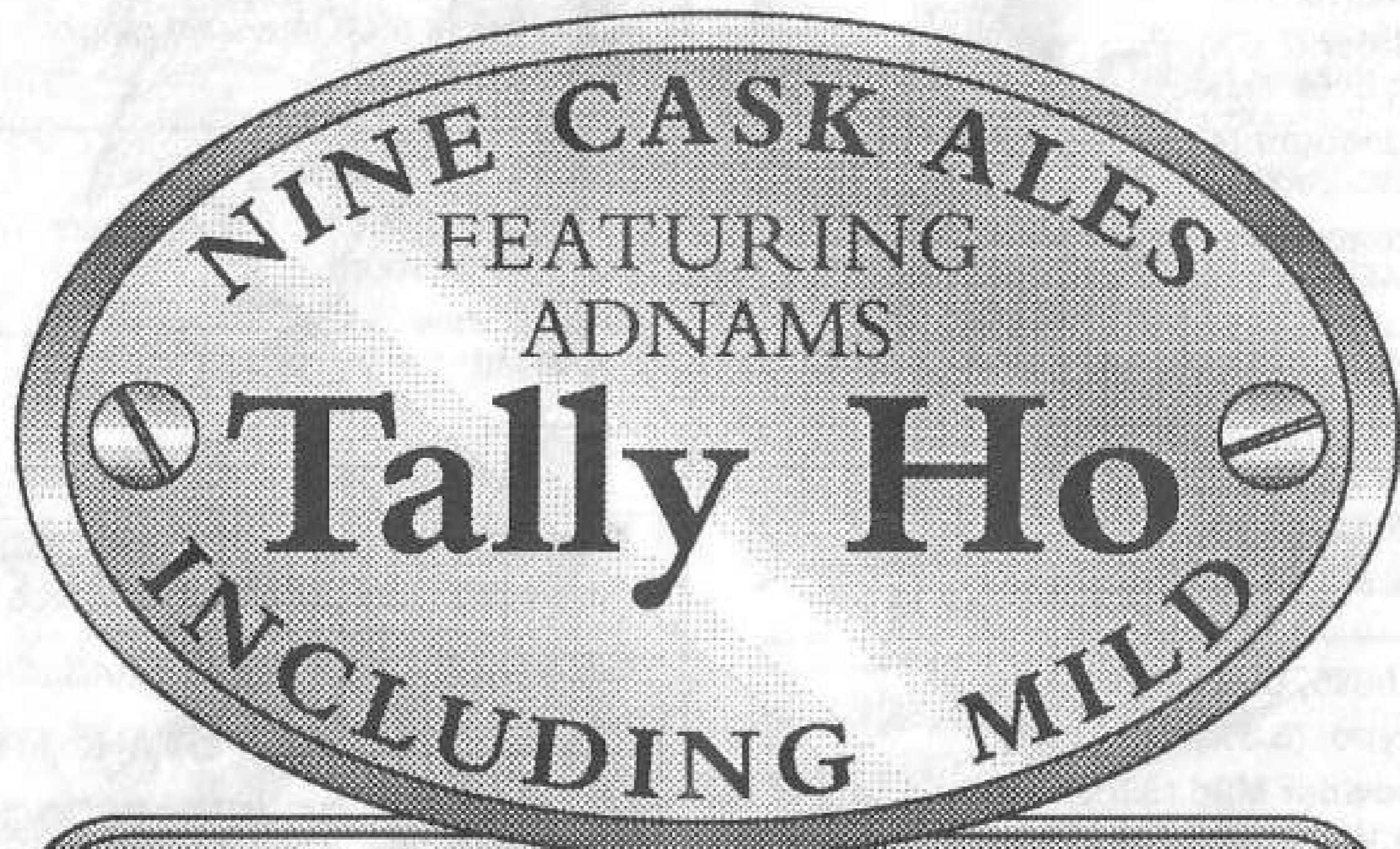
Brewery tours by arrangement

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Dent, *Cumbria*

- Bitter** (3.7%). Well balanced light bitter.
- Ramsbottom Strong** (4.5%). Complex chestnut coloured beer with a warming, dry bitter finish.
- Kamikaze** (5.0%). Hops and fruit dominate this full-bodied golden bitter.

Drummonds, *S. Yorkshire* NEW BREWERY

- Bulldog** (4.1%).
- Dregs** (4.6%).

Durham, *Co. Durham*

- Black Velvet** (4.0%).

Earl Soham, *Suffolk*

- Gannet Mild** (3.0%). Unusual, full tasting mild with a bitter finish.
- Victoria Bitter** (3.5%). Characterful, well hopped malty beer.
- Albert Ale** (4.3%). Hops dominate every aspect of this beer but especially the finish.

Elgood's, *Cambridgeshire*

- Black Dog Mild** (3.6%). Black and ruby ale with a with a lingering dry roast finish.
- Barleymead** (4.8%). Light golden coloured brew with a strong hoppy flavour.
- Greyhound** (5.2%). Full bodied tawny brew which ends surprisingly bitterly.

Everards, *Leicestershire*

- Old Original** (5.2%). Sulphurous malt/hop aroma leads to a complex taste dominated by a bitter maltiness.

Exe Valley, *Devon*

- Curates Choice** (4.8%).
- Devon Glory** (4.7%). Mid-brown, fruity tasting beer with a sweet, fruity finish.

Fenland, *Cambridgeshire*

- Bitter Brunettes in Beds** (3.7%).
- Sparkling Wit** (4.5%). A wheat beer for spring and summer.
- Doctors Orders** (5.0%).

Fernandes, *W. Yorkshire*

- Maltshovel Mild** (3.6%).
- Empress of India** (5.5%).
- Moodie's Mild** (6.0%).

Fiddle and Bone NEW BREWERY

- Fiddlers Feather** (3.8%).
- Bone Ale** (4.4%).

Four Rivers, *Tyne & Wear*

- Moondance** (3.8%). Dry, bitter ale with a long, fruity aftertaste.
- Hadrian Centurion** (4.5%).

Frog Island, *Northamptonshire*

- Fire Bellied Toad** (4.4%).

Fullers, *London*

- Chiswick** (3.5%). A distinctively hoppy, refreshing bitter.
- ESB** (5.5%). A strong and aromatic beer of great character.

Gales, *Hampshire*

- Festival Mild** (4.8%). Black in colour with a red tinge. Sweet, fruity and malty taste with some caramel.

Glentworth, *S. Yorkshire*

- Dizzy Blonde** (4.5%). Pale brown, dry premium bitter.

Goose Eye, *W. Yorkshire*

- Bronte** (4.0%).
- Pommies Revenge** (5.2%). Light coloured, full bodied and fruity strong bitter.

Grainstore, *Rutland*

- Cooking** (3.6%). Smooth copper-colour beer, full bodied for its gravity.
- Triple B** (4.2%). Initially hops dominate over malt, leading to a sweetish aftertaste.

Green Dragon, *Suffolk*

- Chaucer** (3.7%). Slightly sweet standard bitter.
- Bridge Street Bitter** (4.6%). A premium bitter.
- Dragon** (5.5%).

Green Jack, *Suffolk*

- Gone Fishing** (4.2%).
- Orange Wheat** (4.2%). Orange flavoured wheat beer!
- Ripper** (8.5%). Brewed in the "abbey" style, lightly hopped and smooth compared to traditional barley wines.

Hambleton, N. Yorkshire

- Goldfield** (4.2%). Light amber bitter with good hop character and increasing dryness.
- Stud** (4.3%). A strongly bitter beer with rich hop and fruit.

Hampshire, Hampshire

- Penny Black Porter** (4.5%).
- Pendragon** (4.8%). Full bodied and fruity premium ale.
- Bewitched** (5.0%). Get ready for Hallowe'en.

Hanby, Shropshire

- Scorpio Porter** (4.5%).
- Cherry Bomb** (6.0%). Outstanding cherry flavoured beer.

Hart, Lancashire

- Cleo's Asp** (3.8%). Smooth golden brew with a light fruity aroma.
- Dishy Debbie** (4.0%). Ask our Staffing Supremo!

Harviestoun, Clackmannanshire

- Bitter & Twisted** (3.8%).
- Schiehallion** (4.8%). A Scottish cask lager, brewed using a lager yeast and Hersbrücker hops.

Hesket Newmarket, Cumbria

- Great Cockup Porter** (3.2%). Refreshing chocolate tasting beer.
- Old Carrock** (6.4%). Dark red, powerful ale.

Highgate, W. Midlands

- Fox's Nob** (3.6%).
- Breacais** (4.6%). A "whisky" beer.

Hogsback, Surrey

- Hopgarden Gold** (4.6%). Malty, golden beer with a hoppy finish.
- Ripenorter** (5.0%). Malty and fruity reddish-brown bitter with a slight hop flavour.

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Holdens, *W. Midlands*

- Mild** (3.7%). Red/brown Black Country mild dominated by malt throughout.

Hook Norton, *Oxfordshire*

- Generation** (4.0%). Pale and robust.

Sarah Hughes, *W. Midlands*

- Pale Amber** (4.0%). Initially slightly sweet, but with hops close behind.
- Ruby Mild** (6.0%). A near-black strong ale with a good balance of fruit and hops.

Humpty Dumpty, *Norfolk* NEW BREWERY

Norfolk's newest brewery, at the Railway Tavern, Reedham.

- Claud Hamilton** (4.3%). A winter-warming oyster stout.
- Growler** (4.5%). A pale ale which has a bite to it.
- Spark Arrester** (4.8%). FESTIVAL SPECIAL BREW. A dark, chocolatey brew.
- Gobbler** (5.5%). Strong ale, more complex than its gravity suggests.

Iceni, *Norfolk*

- It's a Grand Day** (4.5%). With a hint of ginger.
- True Cask Lager** (5.0%). A real cask lager — one for the Lads!
- Raspberry Wheat** (5.0%). Subtly flavoured wheat beer. Dangerously drinkable.
- Brendan's Celtic Stout** (4.2%). FESTIVAL SPECIAL BREW. Brewed with elderberries.

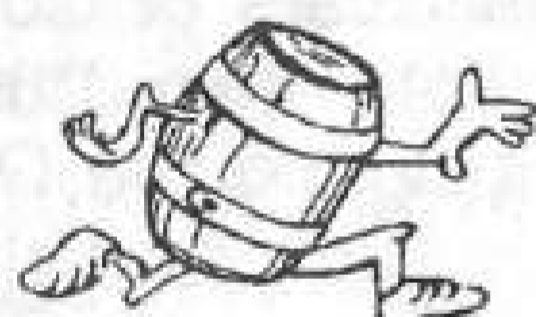
Inveralmond, *Perth*

- Independence** (3.8%). Amber-red sweetish beer with a hint of spiciness.
- Trappledouser** (4.3%).

Isle of Skye, *Isle of Skye*

- Young Pretender** (4.0%). Golden amber ale with a burst of fruit on the nose.
- Blaven** (5.0%).

Continued on page 19



**SUPPLIERS OF
OVER 300 REAL ALES
FROM THE COUNTRY'S
SMALL INDEPENDENT BREWERS**

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Breweries in Norwi

A hundred years ago, in 1899, the process of consolidation and takeover in the brewing industry in Norfolk was already well advanced compared to earlier in the 19th century.

In the 1850s there were at least 10 "common" breweries large enough to supply numbers of pubs. At its peak in the 1870s the number of pubs in Norwich was about one for every 120 head of population, giving nearly double the fabled "pub for every day of the year" which actually applied during the 1920s and '30s.

A walk from St. Andrew's Hall down St. George's Street in the 1860s would have presented the opportunity to sample beers in pubs owned by half a dozen or more local breweries. Westons, whose brewery was just over St. George's bridge, were taken over by Youngs, Crawshay & Youngs in 1864 with 40 tied houses. Next, of the medium sized breweries, to go was Arnolds in Westwick Street.

500,000 barrels

Literally overshadowed by Bullards' Anchor Brewery, the St. Margaret's Brewery was taken over by Lacons of Yarmouth in 1902 with 32 tied pubs (Lacons were bought out and closed by Whitbread in 1968).

At the turn of the century the total output of the Norwich breweries was some 500,000 barrels a year.

The remaining "big 4" Norwich breweries took over and closed breweries elsewhere in East Anglia, including those in King's Lynn, transferring production to Norwich.

Steward & Patteson's brewery in Barrack Street was the largest and had undergone several stages of rebuilding and extension. The older Norwich breweries of Postle, Morse and Finch had been absorbed into S & P. Bullards, particularly noted for their Mild and Old Ale, established their Westwick Street brewery in the 1830s.

Youngs, Crawshay & Youngs, a merger of two formerly separate brewing families, were based at the lower end of King Street. They may be regarded as the most prestigious of the Norwich brewers, winning many awards for the quality of their beers.

Architecture

Y, C & Y also deserve recognition for the standard of architecture of their new pubs, and in their care of older buildings which came into their possession. These included the Old Barge (now Dragon Hall) and the Music House (Wensum Lodge) in King Street.

Morgans occupied the earliest known site of brewing in Norwich, an area of King Street which was formerly a monastery. Here, beer had been brewed for over 900 years, with an excellent water supply drawn from deep artesian wells.

Morgans took over from Tompsons in 1844. After almost total destruction of Morgans' brewery in World War II, the brewery was rebuilt and further modernised several times after that.

Bullards took over Youngs, Crawshay & Youngs in 1958. Morgans

ch – then and now

brewery went into voluntary liquidation in September 1961 and their assets were acquired jointly by Bullards and Steward & Patteson's, who "carved up" the pubs between them.

Watney's

Two years later Watney's bought out both Bullards and Steward & Patteson's and, as if it had all been part of the plan, closed the Westwick Street and Pockthorpe breweries and moved production to the more modern Morgans brewery site in King Street.

The closure of large numbers of Norfolk pubs from the 1960s onwards is generally blamed in Watney's but Bullards and Steward & Patteson's were themselves responsible for closing hundreds of pubs in the 1950s and 1960s.

The end of brewing on a major scale in Norwich came with Watney's closure of the Norwich Brewery in 1985.

Renaissance

It was fitting that the renaissance of brewing in the city should take place, as it began centuries ago, in small brewing plants attached to pubs. It is believed that there was a brewery at the Adam & Eve dating back to the 11th or 12th century.

In the mid-1800s several Norwich pubs still brewed their own beer, including the White Lion in Oak Street, the Whalebone and the Champion, as well as three pubs in Magdalen Street

and at least a dozen more in various parts of the city.

In 1981 Peter Turner, now of Blue Moon, set up the Star Brewery at the Golden Star. This later became the Tap Brewery until 1984 when Greene King bought the pub.

Reindeer

In 1987 Bill Thomas built a brewery at the Reindeer. This plant remains behind the currently style "Finnesko & Firkin" (although brewing was suspended in autumn 1999). Bill later went on to collaborate with Dave Black and Tiny Little in constructing the larger and more impressive Chalk Hill Brewery at the refurbished Coach & Horses on Thorpe Road.

This began brewing in summer 1993 and continues to brew Tap, Chalk Hill Best, Flintknappers Strong Mild, Old Tackle, Dreadnought and other occasional beers.

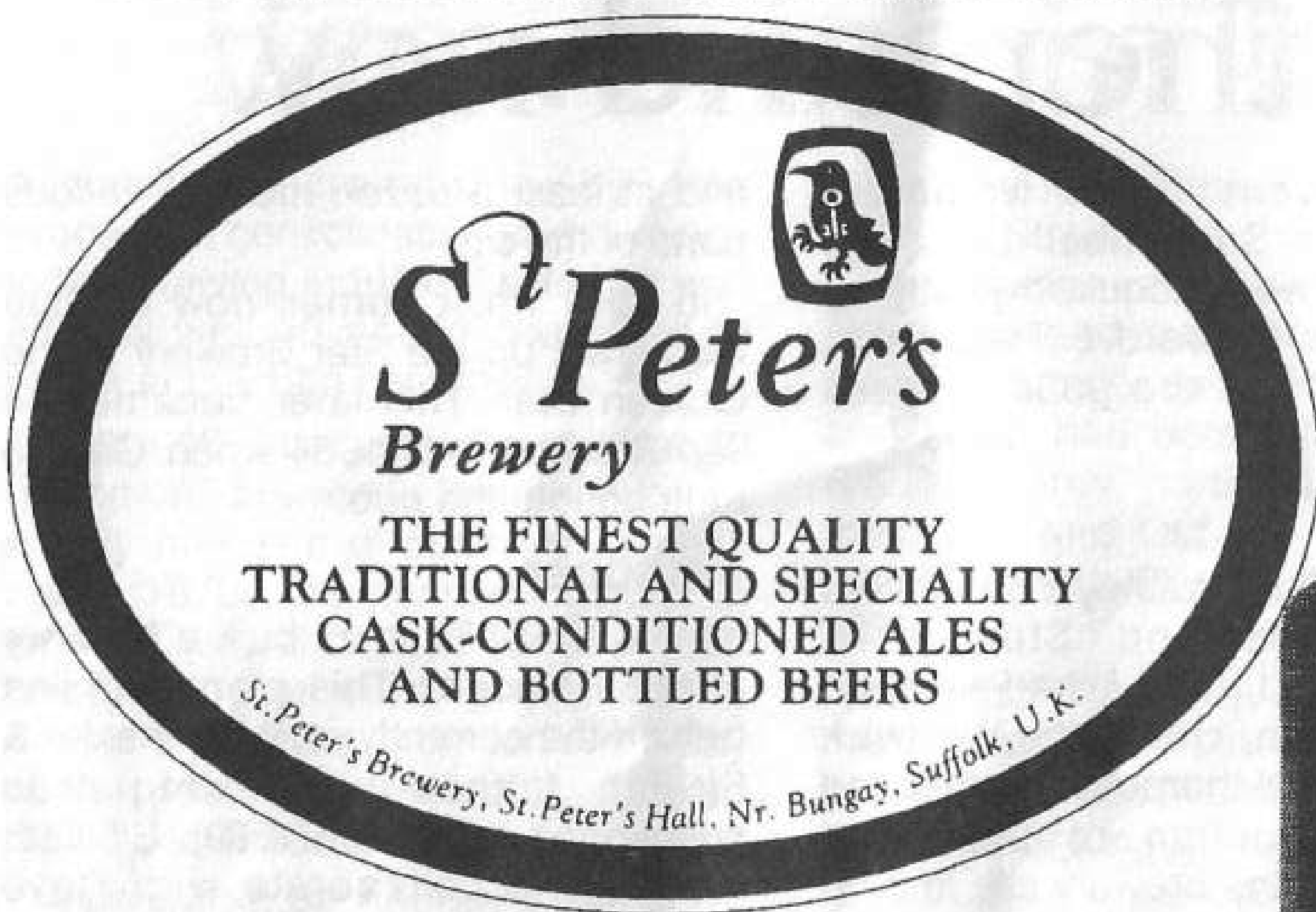
In 1996 the York Tavern started a small brewery but this ceased brewing by the end of the next year.

It is sad that a city so ideally placed for brewing, both geographically and geologically, should no longer have any breweries of a size to compare with those of Burton and London, but our hearty thanks should go to those who have ensured that the brewing of cask beers in Norwich has been revived and is alive and well.

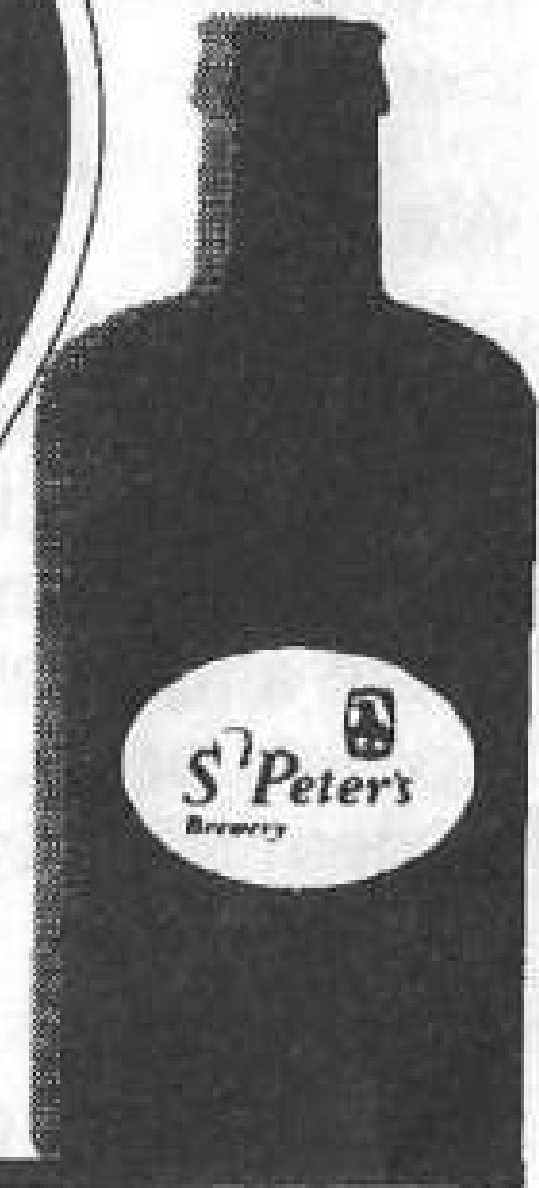
K. C.



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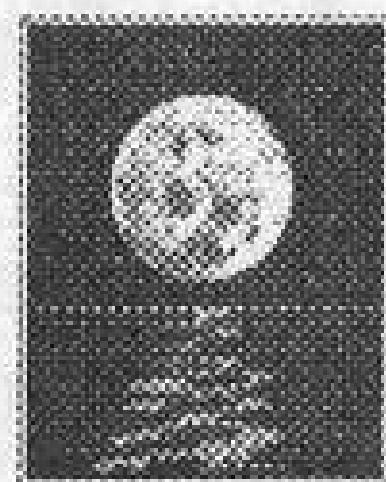
Efficient Ale, Real Food and Tasty Bar Staff

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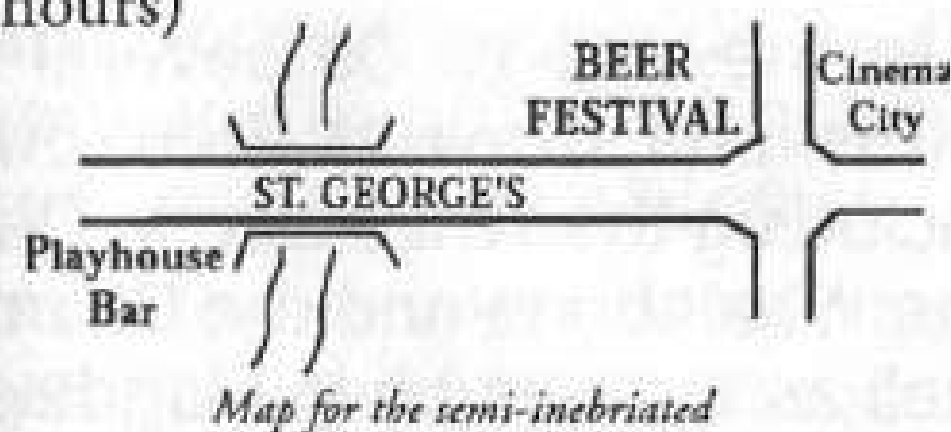
*will be serving
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Blue Moon Brewery**

between 2.30 p.m. and 5.30 p.m.
every day of the festival
(and during normal opening hours)



**The
Blue Moon
Brewery**



Map for the semi-inebriated

Beer List

continued from page 15

Jennings, Cumbria

- Sneck Lifter** (5.1%). A very dark bitter with a hoppy, malty aroma.

Kelham Island, S. Yorkshire

- 3 Months Porter** (4.2%).
- Easy Rider** (4.3%). Pale Rider Lite?

Lees, Manchester

- Mild** (3.5%). Rounded and smooth character with a dry, malty aftertaste.
- Moonraker** (7.5%). Rich and sweet with a fruity yet dry finish.

Lidstones, Suffolk

- Rowley Mild** (3.4%). A distinctive dark beer brewed with chocolate malt.
- Lucky Punter** (4.1%). A light bitter style beer brewed with Cascade hops.
- Bookies Revenge** (4.6%). A straw coloured, bitter style beer.

Mallard, Nottinghamshire

- Friar Duck** (5.0%). Pale, full malt beer, hoppy with a hint of blackcurrant.

Malton, N. Yorkshire

- Pale Ale** (3.3%).
- Double Chance** (3.8%). Clean tasting amber bitter in which hops predominate.

Maldons, Essex

- Eatanswill Old** (4.0%). Winter ale of red and brown hue. Well balance fruit and malt plus a slight sweetness.
- Suffolk Pride** (4.8%). Full-bodied strong bitter.
- Black Adder** (5.3%). A dark stout with an excellent balance of hop, malt and bitterness.

Mighty Oak, Essex

- Barrackwood IPA** (3.6%). Golden, predominantly malty beer.
- Vipers Venom** (4.0%).

Milton, Cambridgeshire NEW BREWERY

- Minotaur Mild** (3.3%).
- Pegasus** (4.1%).
- Cyclops** (5.3%).

Moor, Somerset

- Merlins Magic** (4.3%). Amber coloured, malty and full bodied.
- Peat Porter** (4.5%).

Museum, Staffordshire

(Bass Museum of Brewing)

- Masterpiece IPA** (5.4%).
- Medallion** (7.0%).
- No.1 Barley Wine** (10.5%).

Nethergate, Suffolk

- Umbel Ale** (3.8%). Coriander seeds give a warming, spicy fruit tang to both the taste and aroma.
- Augustinian** (4.8%). Full bodied strong ale.
- Umbel Magna** (5.0%). Old Growler porter plus coriander makes for a very distinctive dark beer.

O'Hanlons, London

- Dry Stout** (4.2%). Rich, dense black stout with hop bitterness and smooth lingering finish.
- Union Ale** (4.5%).

Oakham, Cambridgeshire

- JHB** (3.8%). Straw coloured brew with a fresh, floral hop character. Runner-up in the 1999 Champion Beer of Britain awards.
- White Dwarf** (4.3%). Highly drinkable wheat beer.

Old Chimneys, Suffolk

- Military Mild** (3.4%). A subtle dark mild.
- Stuff The Millennium** (4.2%). Light amber full-bodied bitter.
- Black Rat Stout** (4.4%). Full bodied with much roast malt character.
- Winter Cloving** (7.5%). Strong ale flavoured with cloves.

Old Mill, E. Yorkshire

- Nellie Dean** (3.5%).
- Bullion** (4.7%).



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*A warm welcome from
John & Sallie Ashley
& Staff*

Sorry, no pool or jukebox

36 Old Norwich Road
Hethersett

Norwich

Tel. 01603 810206

Oldershaw, Lincolnshire

- Newtons Drop** (4.1%).
- Caskade** (4.2%). Highly drinkable light coloured beer.

Orkney, Orkney

- Dark Island** (4.6%). Dark, beautifully balanced and full of roast malt and fruit.
- Skullsplitter** (8.5%).

Otter, Devon

- Bitter** (3.6%). Tawny coloured with a developing hop balance and a bitter finish.

Passageway, Merseyside

- Redemption** (4.0%). Dry, clean and tart rye beer.
- Perchrock** (4.2%).

Pinchinthorpe Hall, N. Yorkshire

- Lees Ruby Mild** (4.0%).
- Lord Lee** (4.7%).

Pitfield, London

- Eco Warrior** (4.5%).

Potton, Bedfordshire

- Shambles** (4.3%).
- Pride of Potton** (6.0%).

Sam Powell, Shropshire

- (from Woods Brewery)
- Best Bitter** (3.4%).
 - Old Sam** (4.6%).

RCH, Somerset

- Pitchfork** (4.3%). Yellow/gold pale bitter with a floral, citric hop aroma.
- Old Slug Porter** (4.5%). Good aroma of chocolate, coffee and roast malt. Long, mellow bittersweet finish.
- Firebox** (6.0%). Fine combination of malt, floral citrus hops and bittersweet flavours.

Reepham, Norfolk

- Granary** (3.8%). Full bodied, malty fruit beer.
- Rapier** (4.3%). Exceptional clean tasting, well balanced beer.
- St Agnes** (4.4%). FESTIVAL SPECIAL BREW.

- Velvet Stout (4.5%)**. Fruity, malt aroma dark beer with sweet mellow taste.

Ridleys, Essex

- IPA (3.5%)**. Refreshing and hoppy throughout with a lingering bitterness.
- Witchfinder Porter (4.3%)**. Dark ruby bittersweet winter beer.

Robinsons, Cheshire

- Hatters Mild (3.3%)**. Light mild with a refreshing, dry malt flavour. Short bitter/malty aftertaste.
- Old Stockport Bitter (3.5%)**. Characteristic fruity aroma with a short dry finish.

Roosters, N. Yorkshire

- Special (3.9%)**. Pale beer with an intense fruity/floral aroma.
- Outlaw Silver Lining (4.3%)**.

St Peters, Suffolk

- Mild (3.6%)**. Mild in hops, balanced by chocolate malt.
- Lemon & Ginger Spiced Ale (4.7%)**.
- Honey Porter (5.1%)**.

Sharp's, Cornwall

- Eden Ale (4.4%)**.
- Special (5.2%)**. Deep golden brown with a fresh hop aroma.

Stonehenge, Wiltshire

- Pigswill (4.0%)**. Special pale brew.
- Danish Dynamite (5.0%)**. Golden, smooth and moreish.

Sulwath, Dumfries & Galloway

- Criffel (4.6%)**.
- Knockendoch (5.0%)**.

Timothy Taylor, W. Yorkshire

- Golden Best (3.5%)**. Clean tasting and refreshing amber coloured mild.
- Landlord (4.3%)**. Full flavoured and well balanced. 1999 CAMRA Champion Beer of Britain.



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CHAMPION BEERS OF BRITAIN**

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Good Selection
of Fine Wines



Tindall, Norfolk

Their beers first appeared at last year's Norwich Beer Festival

- Mild** (3.7%). A newcomer to the Tindall range.
- Autumn Brew** (4.0%). Full bodied with a pleasant amber colour.
- Extra** (4.5%). Slightly darker beer with extra colour, taste and strength.

Tolly Cobbold, Suffolk

- Original** (3.8%). Hop character throughout, with a bitter finish.
- IPA** (4.2%). Full of citrus fruit flavours and flowery hoppiness.
- Old Strong** (5.0%). Dark winter ale with plenty of roast character throughout.

Tomintoul, Banffshire

- Nessie Monster Mash** (4.4%). Mahogany coloured full malt brew with a creamy mouthfeel.
- Wild Cat** (5.1%). Deep amber old ale style brew.

BLANCHFIELDS OF FAKENHAM

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are proud to have won Champion Bitter, awarded at last year's Norwich Festival, for our Bull Best Bitter, and a Gold Medal at Peterborough for our Black Bull Mild.

Due to increased brewing capacity we are now able to offer our range of beers to the trade.

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for a chat

Triple FFF, Hampshire

- Pressed Rat & Warthog** (3.8%).
- Stairway to Heaven** (4.6%).
- Comfortably Numb** (5.0%). Uses Styrian hops.

Vale, Buckinghamshire

- Wychert** (3.9%). Full flavoured beer with nutty overtones.

Tomos Watkins, Carmarthenshire

- Watkins Whoosh** (3.7%).
- Merlins Stout** (4.2%).

Weltons, Surrey

- Old Cocky** (4.3%). Full flavoured with a malty and fruity aroma.
- Old Harry** (5.2%). Easy drinking, golden copper-coloured beer.

West Berkshire, Berkshire

- Dr Hexters Wedding** (4.1%). Rich, refreshing bitter with subtle citric aromas.
- Goldstar** (5.0%).

Wychwood, Oxfordshire

- Old Devil** (4.7%). Bitter beer featuring honey with a dry, fruity finish.

Wolf, Norfolk

- Golden Jackal** (3.7%). A light coloured, easy drinking beer.
- Newshound 2000** (4.5%). A millennium special, being launched at the festival.
- Woild Mild** (4.8%). Dark, rich and fruity.

Woodforde's, Norfolk

- Ketts Rebellion** (3.6%). Commemorating 450 years since the famous Norfolk rebellion.
- Great Eastern** (4.3%). A golden ale celebrating the Great Eastern Railway.
- Nelson's Revenge** (4.5%). Light brown coloured fruity, hoppy beer.
- Headcracker** (7.0%). Strong, fruity, quite dry and bitter.

Yates, Cumbria

- Bitter** (3.7%). Pale straw, golden bitter.
- Premium** (5.2%). Straw coloured and full flavoured, with a slight toffee taste.

York, N. Yorkshire

- Terrier (4.2%).** Golden premium bitter with dry, bitter finish.

Youngs, London

- Special (4.6%).** Strong, full flavoured bitter beer with hops persisting in the aftertaste.
- Winter Warmer (5.0%).** Dark reddish-brown ale with a roast malt aroma and flavour leading to a sweet, fruity finish.

End of the beer list



SPECIAL BEERS, etc.

OFFERS ARE INVITED FOR THE FOLLOWING ITEMS

donated by members of The Arthur Summer Outing (1972) from a recent dig behind the back seat of their charabanc.

All proceeds will go to their Annual Devotional Pilgrimage Fund (Charitable status applied for).

1. Bottle of Old Goatnobbler (ABV 18.2). A prototype brew dated 1972 that evolved into the legendary Old Stroatwobbler. A very rare collector's item.
 2. An old Corona bottle labelled by hand "The Arthur Summer Outing Not-at-home Brew." (As found).
 3. Bottle of Millipede Ale. A first opportunity to sample a special beer produced for the Millennium. Thousand Island dressing fermented for several months and blended with the alcohol that rises to the top of a tin of Brasso. Tasting notes describe it as robust.
 4. Youngers Tartan beermat autographed by Steve Govier.
 5. Archive photographs of members of the Beer Festival Committee taken during a 1980s Party Night. Isabella Rosselini, Anthea Redfearn and Sooty are believed to be amongst those airbrushed out for legal reasons.
 6. George Bateman's socks.
- Any offers to Alan Edwards (Festival Supremo) please.

Dear Bill,

POST CARD

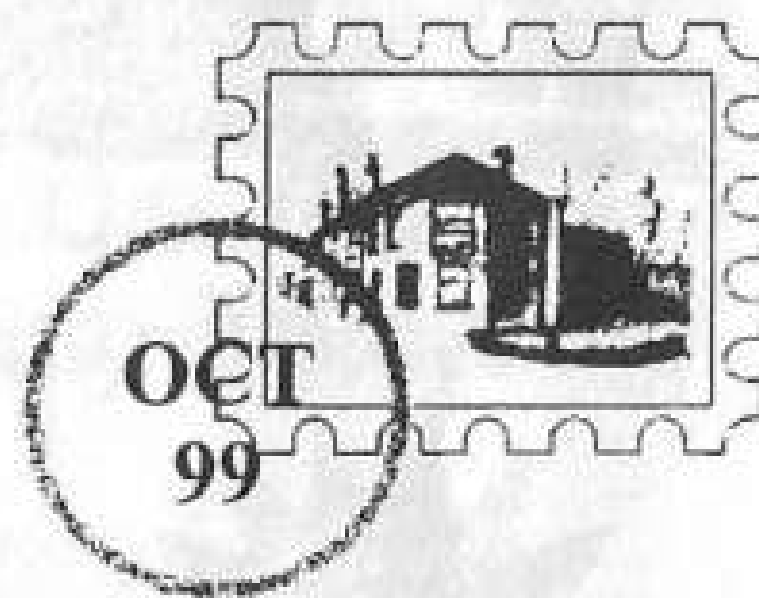
I've found this lovely free-house in the heart of the Golden Triangle.

It's friendly with a warm welcome, they serve eight real ales and have live music every thursday.

IT'S GREAT

Love Monica

P.S. I'll get you a cigar in.



c/o Malcolm & Jill

**Eaton Cottage
FREE HOUSE
Unthank Road**

**GREEN JACK
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Orange Wheat
NEW Beer 4.2%
Gone Fishing 5%
Ripper 8.5%

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Brewery Wordsearch

| | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| F | A | P | R | E | R | T | Y | K | S | A | D | R | O | U | Q | P | A | S |
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| A | R | R | O | O | M | S | O | W | A | N | O | R | S | W | H | S | E | Y |
| B | N | P | N | E | T | H | E | R | G | A | T | E | G | G | R | S | E | S |
| R | H | E | E | A | S | P | R | A | L | L | V | A | N | R | S | A | R | Y |
| M | O | N | D | R | N | E | A | L | F | W | J | E | N | I | N | G | L | E |
| F | E | N | L | A | N | D | R | A | B | O | D | K | A | N | E | E | R | N |
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| O | G | A | L | D | S | R | L | S | Y | F | F | U | B | B | A | A | N | I |
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| R | H | O | L | D | E | R | S | H | A | W | A | L | L | A | M | A | M | S |

The grid on the left has the names of 15 British breweries hidden within it. All of these breweries have beers at this festival, so the names can be found by reading the Beer List (starting on Page 9).

Fill in the entry form below with the 15 brewery names plus your own name and address and hand in the form at the CAMRA Products Stand just inside the main entrance of St. Andrew's Hall.

From the correct entry forms a draw will be held and one lucky person will win beer festival/CAMRA goodies.

The prize will be posted to the winner after the festival and the name of that person will be announced in Norfolk Nips issue 106 (December/January).

Names of the 15 Breweries:

- 1 FENLAND
- 2 NETHERGATE
- 3 ABBEYDALE
- 4 T.W. DALL
- 5 WOLF
- 6 HOGSBACK
- 7 OLD CHIMNEYS
- 8 BUFFYS
- 9 OLDERSHAW
- 10 PASSAGEWAY
- 11 FERNANDES
- 12 HARVEYSTOWN
- 13 DARKSTAR
- 14 YORK
- 15 MOOR

Brewery Wordsearch Entry Form

Name

Address

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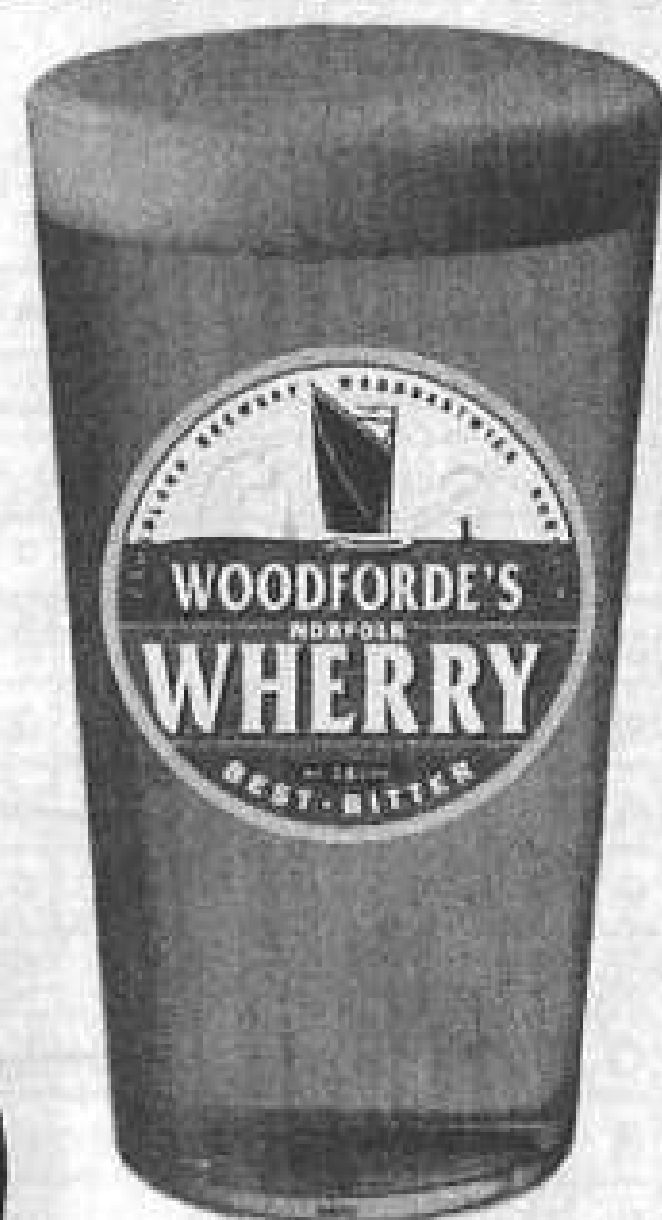
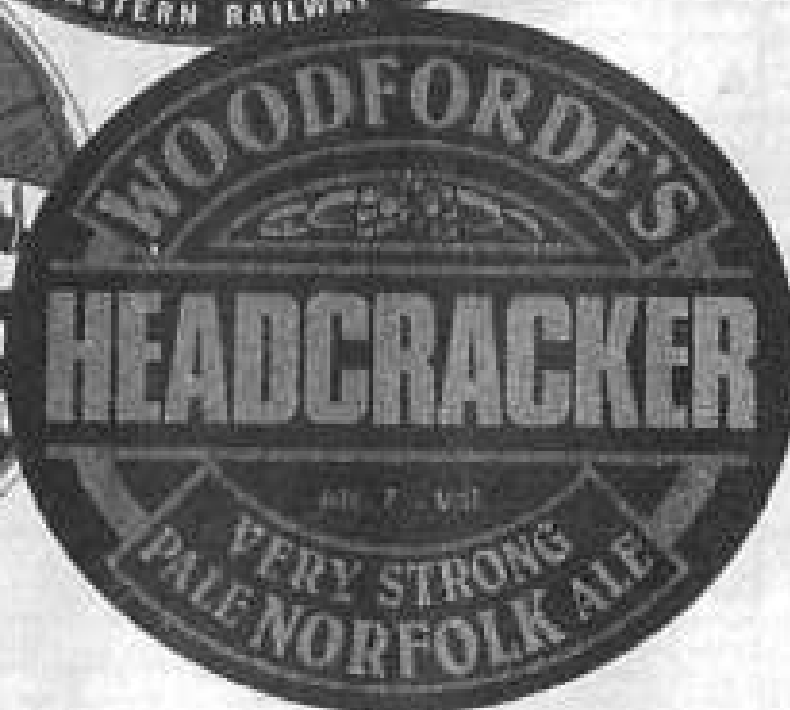
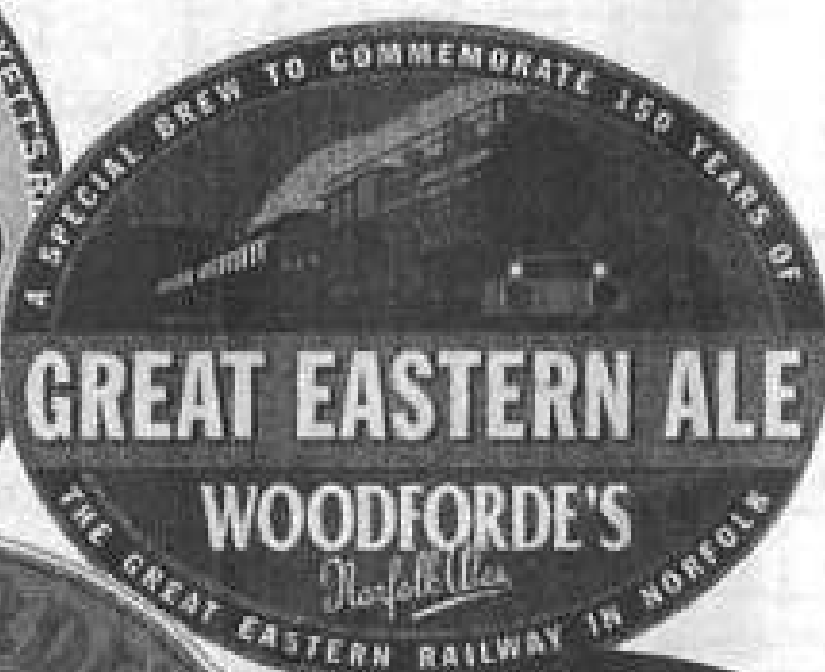
.....

Postcode

Are you a CAMRA member? Yes/No

Please hand in this Brewery Wordsearch entry form to the CAMRA Products Stand near the main entrance.

WOODFORDE'S NORFOLK ALES



See the
Woodforde's glass
in the hall!

Broadland Brewery, Woodbastwick, Norwich NR13 6SW ~ Tel: 01603 720353

Festival Food

As in previous years, food will be available in Blackfriars' Hall at all sessions
11.30 to 2.00 and 5.30-10.30

This year's menu is:

| | |
|---|-------|
| Chicken Curry with Rice (available evenings only) | £3.00 |
| Beer Burger in Bap | £2.30 |
| Jumbo Hot Dog & Onions | £2.30 |
| Chicken Burger in Bap | £2.20 |
| Sausage and Chips | £2.75 |
| Cornish Pastie | £1.75 |
| Beef Pie and Mushy Peas | £2.30 |
| Cheese and Onion Pastie | £1.50 |
| Giant Filled Bap | £2.00 |
| Bacon Rolls | £1.75 |
| Plain Buttered Roll | £0.70 |
| Portion of Chips | £2.00 |
| Mushy Peas (10 oz.) | £0.80 |

Branch Activities

What does the Campaign for Real Ale do on a local level, other than a beer festival every October, is a question we are often asked. Are we a boring lot who spend all our time talking about beer and tracking down that elusive pint of old so-and-so's best bitter? Answer — no, we do not.

Branch Meetings

These are held on the third Tuesday of every month, split between the city and county. For all the county meetings we provide a free coach with various pick-up points around the city. These are meetings where branch policies and campaigning issues are decided.

We hold the occasional quiz and once a year we hold a breweriana auction in aid of a local charity — this year it was St. Martin's Housing Trust.

First Friday Fives

Basically a pub crawl on the first Friday of each month around five pubs in the city. You do not have to be a CAMRA member or a beer anorak to come and join us. We're quite sociable and will try to make you welcome.

Mystery Coach Trips

These are becoming more and more popular, with about 40 people turning up on most of our outings. Our pick-up points are the same as for county meetings and this year we managed to hold the cost at £1.00 but I think next year we may have to increase the price a little as the overheads are getting greater.

I would like to take this opportunity to thank all the landlords/landladies who have had to suffer us turning up without prior notice and have us disrupt their pubs for 30 minutes. We have always been made very welcome and have never yet been turned away, although one landlady did look extremely worried when she thought we wanted to eat.

Summer Outing

The sun shone down on us again as this year we headed for Boston, in Lincolnshire. Armed with a local guide book and suggestions courtesy of the Boston branch, we had a very enjoyable day out. In true CAMRA style we had two stops on the way home. The first, the Duke of York, at Gosberton Risegate, was brilliant — the landlord was warned of our arrival and made

us very welcome. The menagerie from the garden provided entertainment, with the ferrets stealing the show. The second stop at Spalding was disappointing and only served to make us appreciate what a fine place to drink in Norwich is.

Bowls Challenge

In July we challenged Suffolk and West Norfolk to a bowls match held by courtesy of the Crown Inn, at Burston. Sadly, we lost — but what a great afternoon. The Roly Bowly beer had been brewed especially for the occasion by Alan Thompson at Old Chimneys. We managed to drink all of it before we left. This is to become an annual event, so anyone wishing to join us next year let me know.

Summer Barbecue

This year, for the first time, we swapped our barbecue to a Friday night and to celebrate 5 years of brewing Roger and Julie, at Buffy's, did us proud. Marquee, live music, a lovely salad bar, a very good barbecue (cooked by our own Martin Ward, whose technique, it has to be said, had improved since last year) and beer, glorious beer. We were joined once again by other local branches and a presentation was made to Ipswich of the Roly Bowly Cup, after their success in the bowls challenge.

Brewery Visits

This year we went to Wolf Brewery in January to present them with their award for winning Beer of the Festival 1998 and were treated to excellent beer including Granny Wouldn't Like It.

We have also been to Icen and Green Jack and were made extremely welcome at both. We sampled Raspberry Wheat at Icen and Orange Wheat at Green Jack — and if you're lucky you can taste them at this festival.

Our last visit was to Humpty Dumpty, at Reedham, in August — a glorious summer Sunday afternoon with live music, barbecue and the new puppy.

As you can see we do enjoy ourselves the rest of the year, so if you do join CAMRA at this year's festival don't let it be the last time we see you.

Wendy Parker, Social Secretary
01603 300292

● See the Branch Diary Dates on page 30.

The Making of Cider

Apples – The Ingredient

Real traditional cider has even less ingredients than beer. Just apples. Even the yeast that turns the sugar in the apples to alcohol is not added but natural.

Most people have an idea of how to make beer but what about cider?

First the apples are crushed to a pulp. The pulp is then taken and placed on cloth or a straw bed. This is then covered with a layer of cloth or straw and so on until a multi-layered sandwich is formed, often four feet high.

This sandwich, which is traditionally known as a "cheese," is then pressed slowly so that the juice runs out.

Fermentation

The juice is then put into containers to ferment. The fermentation is caused by naturally occurring yeast on the fruit which is then transferred to the juice on pressing. The length of the fermentation time will alter

according to whether the cider is to be sweet or dry. Dry cider can take up to a year.

Apple Types

The taste depends on the variety of the apples used. There are hundreds of different varieties but many are sadly disappearing.

In essence there are four types:

Bittersweets: Low in acid, high in tannin and sugar. The most widely used type.

Bittersharp: High in acid, tannin and sugar; low in flavour.

Sharps: High in acid, low in tannin.

Sweets: Low in acid and tannin.

There are few apples that can make a good cider on their own. Most are blended to get a rounded and balanced flavour.

As a consequence, the variety of different tastes is limitless and, of course, will vary from year to year with different seasons' apple crops.

APPLE

Within CAMRA is a grouping of members interested in traditional cider (and perry) and its preservation and promotion, called APPLE (the Apple and Pear Product Liaison Executive).

"What's Brewing" (the campaign's monthly members' news-paper) regularly carries a supplement on traditional cider.



The Cider Grading System

All our ciders are traditional living ciders and each cask may differ slightly.

To more clearly indicate the sweetness and dryness of ciders we grade them all on a scale of 1 to 12 – see below.

Most of the cider bar staff are knowledgeable about cider and will grade each cask before it goes on sale. They will willingly help you find a cider to your taste.

THE HEREFORD CIDER SCALE

- 1 Absolutely sweet
- 2 Very sweet
- 3 Sweet
- 4 Sweet with a hint of medium
- 5 Medium sweet
- 6 Medium with a hint of sweet
- 7 Medium with a hint of dry
- 8 Medium dry
- 9 Dry with a hint of medium
- 10 Dry
- 11 Very dry
- 12 Absolutely dry

The Ciders

Biddenden, Kent

- Medium (8.4%)
 - Dry (8.4%)
-

Brean

- Cider
-

Burnards, Banham, Norfolk

- Sweet (6.5%)
 - Medium (7.0%)
 - Dry (7.5%)
 - Rum Cask Sweet (7.0%)
 - Rum Cask Medium (7.0%)
 - Scrumpy
 - Perry
-

Bushells, Kent

- Medium (6.0%)
 - Dry (6.0%)
-

Cheddar Valley, Somerset

- Sweet
 - Medium (7.0%)
 - Dry
-

Coombes, Somerset

- Sweet (6.0%)
 - Medium
 - Perry (7.0%)
-

Crones, Kenninghall, Norfolk

- User Friendly Medium (6.5%)
 - Medium Dry (7.5%)
 - Original Dry (7.5%)
 - Cider Mead
-

Green Valley, Devon

- Sweet
 - Medium (7.0%)
 - Dry
-

Greenwood, Norfolk

- Medium (6.0%)
 - Dry (8.0%)
-

Kingfisher, Riddlesworth, Norfolk

- Sweet (7.5%)
 - Medium Sweet (7.5%)
 - Medium Dry (7.5%)
 - Bone Dry (7.5%)
-

Lambourn Valley, Berkshire

- King's Ransom
 - Royal County (6.5%)
-

Reedcutter, Ranworth, Norfolk

- Dry (6.0%)
-

Thatcher's, Somerset

- Sweet (6.0%)
 - Medium
 - Dry
-

West Croft, Somerset

- Sweet
 - Medium
 - Dry
-

Westons, Herefordshire

- Old Rosie (7.6%)
-

Whin Hill, Wells-next-the-Sea, Norfolk

- Medium (5.0%)
 - Dry (6.0%)
-


White Gate Farm, Acle, Norfolk

- Cider
-

Wilkin's, Somerset

- Sweet
 - Medium (6.0%)
 - Dry
-

I Boswells
2 medium 6%



Branch Diary Dates

Friday, November 5th

First Friday Five — Bakers Arms, Millcroft (8 p.m.) then Whalebone, Iron Duke, Magpie, Spread Eagle.

Tuesday, November 16th

Branch Meeting — Trafford Arms, Grove Road, Norwich (8 p.m.).

Friday, November 26th

County Mystery Coach Trip — Destination unknown! Coach pick-ups as below, fare £1.

Friday, December 3rd

First Friday Five — Louis Marchesi, Tombland (8 p.m.) then Fugitive & Firkin, Merchants of Colegate, Woolpack (Muspole St.), Golden Star.

Friday, December 17th

Christmas Pub Crawl — We'll be visiting 12 pubs around Norwich, starting at 5 p.m. The route is yet to be arranged — check out the diary on our website: www.norwichcamra.freeseve.co.uk.

Friday, January 7th

New Millennium First Friday Five — Wig & Pen, Palace Plain (8 p.m.) then Steam Packet, Horse & Dray, Billy Bluelight, King's Arms plus the Trafford Arms.

Tuesday, January 18th

Branch Annual General Meeting — Norwich Arts Centre bar (8 p.m.). Card carrying members only.

Friday, February 4th

First Friday Five — To be arranged.

Tuesday, February 15th

Branch Meeting and Good Beer Guide 2001 Voting — Venue to be arranged.

Pick-up times for coaches: 6.47 junc. Southwell Rd./Grove Rd. (nr. Trafford Arms); 6.55 junc. Old Palace Rd./West End St.; 7.00 Boundary (junc. Mile Cross La./Eversley Rd.); 7.04 Sprowston Fire Stn.; 7.08 Heartsease (Plumstead Rd. bus stop); 7.15 Wig & Pen, Palace Plain (off Tombland).

Logo required

We are looking for a logo for the 23rd Norwich Beer Festival. It will be held October 23rd-28th, 2000, in St. Andrew's and Blackfriars' Halls, Norwich.

If you have an idea please send it on A4 paper to **Logo Competition, 5 Hill Street, Norwich NR2 2DT**, by March 1st.

We make only one stipulation: the logo must feature all or part of a dragon somewhere in the design. It can be in black and white or up to five colours.

We do not expect it to be camera (or CAMRA) ready — a basic idea is all that we need. All entries become the property of N&N CAMRA.

The winner will gain fame, a cheque for £100 and a selection of goods bearing their finished logo.

We would like to
thank all the
advertisers who have
supported this year's
programme, enabling
us to provide it to you
free of charge.

*Please support
them in return.*

Festival Entertainment

Monday

Evening:

Cleaving Heavages

Tuesday

Lunchtime:

To be arranged

Evening:

Swing Set (jazz)

Alberts Blues and Boogie Band

Wednesday

Lunchtime:

Gallery String Quartet

Evening:

Cawston Brass Band

Thursday

Lunchtime:

Busketeers (to be confirmed)

Evening:

Chris Wall Swing Band

Aylsham Silver Band

Friday

Lunchtime:

Vintage Hot Orchestra

Evening:

Jonathan Wyatt Big Band

Saturday

Lunchtime:

Cromer Smugglers

Evening:

Orford Cellar Revival Night featuring

The Offbeats with Stuard Mackintosh

Lucas and his Soul Band

Gary Freeman and The New Contours.

22nd Norwich Beer Festival

BEER OF THE FESTIVAL

Voting Form

This year's voting procedure differs from previous years — rather than voting for particular categories you just have to write down up to three of your favourite beers, ciders or perries from the selection at this year's festival.

The results of the Beer of the Festival voting will be announced during the Saturday lunchtime session.

1

2

3

Name

Address

.....

Are you a CAMRA member?

*Place this voting form in the box provided on the Glasses & Tokens stand, **before the end of the Friday evening session**, and you will be entered into a*

Free Prize Draw

Five lucky winners will receive Beer Festival and/or CAMRA goodies.
Fill in your name and address to make sure you are entered into the draw.



Norwich & Norfolk Campaign for Real Ale